

PEACH COBBLER

Yield 100

Portion 1 Serving

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
484 cal	72 g	4 g	21 g	0 mg	299 mg	21 mg

Ingredient

PIE CRUST
PIE FILLING,PEACH,PREPARED

Weight

24 lbs

Measure

32-1/2 each
3 gal

Issue

Method

- 1 Prepare 1-1/4 Pie Crust, Recipe No. I 001 00 to yield enough dough to prepare cobbler for 100 portions.
- 2 Divide dough into four 3-3/4 pound pieces; use 2 pieces for each sheet pan.
- 3 Place dough on lightly floured board; sprinkle lightly with flour; flatten gently.
- 4 Roll 2 pieces dough into rectangular sheets about 1/8-inch thick and large enough to fit each pan. Press dough into bottom and sides of each pan. Reserve remaining pieces for use in Step 6.
- 5 Pour 1-1/2 gallons of filling into each pan.
- 6 Roll remaining pieces dough for top crusts.
- 7 Place top crusts carefully over filling in each pan.
- 8 Crimp to seal edges.
- 9 Cut 6 to 8 small slits, about 1/2-inch each, in tops of each cobbler.
- 10 Using a convection oven, bake at 375 F. for 35 to 40 minutes or until lightly browned on high fan, open vent.
- 11 Cool; cut 6 by 9.